

## A23G

### COCOA; COCOA PRODUCTS, e.g. CHOCOLATE; SUBSTITUTES FOR COCOA OR COCOA PRODUCTS; CONFECTIONERY; CHEWING GUM; ICE-CREAM; PREPARATION THEREOF

#### Definition statement

*This place covers:*

Confectionery products, chocolate, cocoa products, chewing gums, ice creams and frozen confections. Processes of preparation, Decorating sweetmeats including cakes and apparatus adapted for manufacture of these products.

#### Relationships with other classification places

Bakery or pastry products, cookies, biscuit ([A21D](#)), other cereal products (e.g. granola bars: [A23L](#) or [A21D](#)), non-frozen dairy products ([A23C](#)), fruits products ([A23B](#), [A23L](#)), sugars or sweeteners per se. ([A23L 27/30](#), [C07H](#)), sugar industry ([C13B](#)), other saccharides ([C13K](#))

#### References

##### Limiting references

*This place does not cover:*

Bakery or pastry products, cookies, biscuits	<a href="#">A21D</a>
Dairy products, yogurt	<a href="#">A23C</a>
Cereal products, granola bars	<a href="#">A23L 7/126</a>
Puddings, dry powder puddings	<a href="#">A23L 9/10</a>
Snack fruit products	<a href="#">A23L 19/09</a>
Sweetening agents	<a href="#">A23L 27/30</a>
Edible, soluble films	<a href="#">A23L 27/79</a>
Sugars, derivatives thereof	<a href="#">C07H</a>
Polysaccharides	<a href="#">C08L</a>
Sugar industry	<a href="#">C13B</a>
Other saccharides	<a href="#">C13K</a>

##### Informative references

*Attention is drawn to the following places, which may be of interest for search:*

Fat, oil compositions	<a href="#">A23D</a>
Marmelade, jams, Jellies, simulated fruit products	<a href="#">A23L 21/10</a>
Honey	<a href="#">A23L 21/25</a>
Chewing tobacco	<a href="#">A24B 13/00</a>
Cigarette substitute	<a href="#">A24B 15/16</a> , <a href="#">A24F 47/00</a>
Kitchen equipmentIce cream scoops	<a href="#">A47J</a> , <a href="#">A47J 43/282</a>
Preparation for medical, dental or toilet purposes	<a href="#">A61K</a>
Medical chewing gums	<a href="#">A61K 9/0058</a>
Pills, tablets	<a href="#">A61K 9/20</a>

Medical dragees, coated pills or tablets, coating process	<a href="#">A61K 9/28</a>
Medical preparation in capsules of chocolate	<a href="#">A61K 9/48</a>
Preparations for care of the teeth	<a href="#">A61Q 11/00</a>
Ice cream packages	<a href="#">B65D 85/78</a>
Refrigeration machines, cooling freezing	<a href="#">F25B</a> , <a href="#">F25D</a>
Drying	<a href="#">F26B</a>

### Special rules of classification

In this subclass, subject matter which cannot be completely classified in a single one of the main groups should be classified in each relevant main group.

The main group [A23G 3/00](#) takes precedence over [A23G 1/00](#) and [A23G 9/00](#).

Special processing steps not included in main groups [A23G 1/00](#) and [A23G 9/00](#) are classified in the appropriate subgroup of [A23G 3/00](#).

The classification symbols of groups:

[A23G 1/305](#), [A23G 1/56](#), [A23G 3/343](#), [A23G 3/346](#), [A23G 4/062](#), [A23G 9/322](#) and [A23G 9/52](#) can be used in combination with Indexing Codes [A23G](#). Only one symbol is added after the classification symbol. If necessary, the classification symbol with a different additional symbol is repeated e.g. [A23G 1/56](#), [A23G 2200/02](#)

[A23G 1/56](#), [A23G 2210/00](#)

The additional symbols give further information concerning structure, composition or form.

[A23V 2002/00](#) Indexing scheme should be used as much as possible in combination with the subgroups [A23G 1/30](#), [A23G 3/34](#), [A23G 4/06](#) and [A23G 9/32](#) and lower.

## A23G 1/305

{Products for covering, coating, finishing, decorating}

### Definition statement

*This place covers:*

coating compositions, edible inks

## A23G 1/36

characterised by the fats used (containing dairy products [A23G 1/46](#))

### Definition statement

*This place covers:*

structure, composition or amount of fatty component

**A23G 1/40**

characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products [A23G 1/46](#))

**Definition statement**

*This place covers:*

- carbohydrates used in the cocoa products, e.g. polysaccharides;
- artificial sweetening agents used in the cocoa products (dipeptide sweeteners [A23G 1/44](#))

**A23G 1/426**

{containing vitamins, antibiotics}

**Definition statement**

*This place covers:*

vitamins, antibiotics, other medicinal or pharmaceutical products contained in the cocoa products, [A23G 1/48](#) takes precedence

**A23G 1/44**

containing peptides or proteins (containing dairy products [A23G 1/46](#))

**Definition statement**

*This place covers:*

peptides, proteins or amino acids contained in the cocoa products

**A23G 1/54**

Composite products, e.g. layered {laminated}, coated, filled

**Definition statement**

*This place covers:*

- composites products, e.g. layered, laminated, coated, filled;
- microstructures e.g. encapsulated additives

**A23G 1/56**

making liquid products, e.g. for making chocolate milk {drinks and the products for their preparation, pastes for spreading, milk crumb, ([A23G 1/305](#) takes precedence)}

**Definition statement**

*This place covers:*

- intermediate products, e.g. special fat for chocolate, milk crumb, chocolate powder.
- Chocolate drinks in powder or liquid form
- processes for making chocolate milk/drinks
- processes for making the powder for preparing the liquid cocoa composition

## A23G 3/0002

**{Processes of manufacture not relating to composition and compounding ingredients}**

### Definition statement

*This place covers:*

processes and method steps for manufacturing confectionery products

### Special rules of classification

When description of mechanical elements or structures (apparatus) is present, a double classification in the corresponding subgroups of [A23G 3/02](#) is necessary.

## A23G 3/02

**Apparatus specially adapted for manufacture or treatment of sweetmeats or confectionery; Accessories therefor**

### Definition statement

*This place covers:*

Apparatus and accessories, e.g mixing elements, extrusion screw, moulds, control systems, manual handled equipment like piping bags for manufacture or treatment of confectionery products.

### Special rules of classification

When description of the obtained product, process or method steps is present, a double classification in the corresponding subgroups of [A23G 3/0002](#) is necessary.

## A23G 3/343

**{Products for covering, coating, finishing, decorating}**

### Definition statement

*This place covers:*

coating compositions, edible inks

## A23G 3/346

**{Finished or semi-finished products in the form of powders, paste or liquids ([A23G 3/343](#) takes precedence)}**

### Definition statement

*This place covers:*

- Intermediate products, e.g. special fat for confectionery products, special carbohydrates and products in powder form to be finished with a liquid.
- Products in liquid, paste or powder form.

**A23G 3/368****{containing vitamins, antibiotics}****Definition statement***This place covers:*

vitamins, antibiotics, other medicinal or pharmaceutical products contained in the sweetmeats,  
[A23G 3/48](#) takes precedence

**References****Limiting references***This place does not cover:*

Sweetmeats characterized by the composition containing plants or parts thereof	<a href="#">A23G 3/48</a>
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**A23G 3/40****characterised by the fats used (containing dairy products [A23G 3/46](#))****Definition statement***This place covers:*

nature, structure, composition or amount of fatty component

**A23G 3/42****characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products [A23G 3/46](#))****Definition statement***This place covers:*

carbohydrates used in the sweetmeats, e.g. polysaccharides;

- artificial sweetening agents used in the sweetmeats, (dipeptide sweeteners [A23G 3/44](#)),  
([A23G 3/38](#) takes precedence)

**References****Limiting references***This place does not cover:*

Sweetmeats characterised by sucrose-free products	<a href="#">A23G 3/38</a>
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**Informative references***Attention is drawn to the following places, which may be of interest for search:*

Sweetmeats characterised by peptides or proteins	<a href="#">A23G 3/44</a>
sweetmeats characterised by dairy compositions	<a href="#">A23G 3/46</a>

**Special rules of classification**

Sweetmeats comprising milk or dairy components are classified in [A23G 3/46](#) but a lactose or whey protein isolated component will be classified in [A23G 3/42](#) and [A23G 3/44](#) respectively.

**A23G 3/44**

**containing peptides or proteins (containing dairy products [A23G 3/46](#))**

**Definition statement**

*This place covers:*

peptides, proteins, amino acids contained in the sweetmeats

**A23G 3/54**

**Composite products, e.g. layered, coated, filled**

**Definition statement**

*This place covers:*

- composites products, e.g. layered, coated , filled
- microstructures e.g. encapsulated additives

**A23G 4/02**

**Apparatus specially adapted for manufacture or treatment of chewing gum**

**Definition statement**

*This place covers:*

apparatus or method of manufacture

**A23G 4/062**

**{Products for covering, coating, finishing, decorating}**

**Definition statement**

*This place covers:*

coating compositions, edible inks, rolling compounds

**A23G 4/066**

**{characterised by the fat used}**

**Definition statement**

*This place covers:*

nature, structure, composition or amount of fatty component

**A23G 4/10**

characterised by the carbohydrates used, e.g. polysaccharides (containing dairy products [A23G 4/16](#))

**Definition statement**

*This place covers:*

- Carbohydrates used in chewing gum, e.g. polysaccharides,
- artificial sweetening agents used in chewing gum, (dipeptide sweeteners [A23G 4/14](#))

**A23G 4/126**

{containing vitamins, antibiotics}

**Definition statement**

*This place covers:*

vitamins, antibiotics, other medicinal or pharmaceutical products contained in chewing gum, [A23G 4/068](#) takes precedence.

**References****Limiting references**

*This place does not cover:*

Chewing gum characterised by the fat used	<a href="#">A23G 4/068</a>
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**A23G 4/14**

containing peptides or proteins (containing dairy products [A23G 4/16](#))

**Definition statement**

*This place covers:*

peptides, proteins, amino acids contained in chewing gum

**A23G 4/20**

Composite products, e.g. centre-filled, {multi-layer, laminated}

**Definition statement**

*This place covers:*

- composites products, e.g. layered, coated, filled
- microstructures e.g. encapsulated additives

**A23G 9/322**

{Products for covering, coating, finishing, decorating}

**Definition statement**

*This place covers:*

coating compositions, edible inks

**A23G 9/327**

{characterised by the fatty product used, e.g. fat, fatty acid, fatty alcohol, their esters, lecithin, glycerides (butter, dairy cream or milkfat [A23G 9/40](#))}

**Definition statement**

*This place covers:*

nature, structure, composition or amount of fatty component

**A23G 9/34**

characterised by carbohydrates used, e.g. polysaccharides (characterised by the dairy products used [A23G 9/40](#))

**Definition statement**

*This place covers:*

- Frozen sweets comprising carbohydrates, e.g. polysaccharides
- Frozen sweets comprising artificial sweetening agents (dipeptide sweeteners [A23G 9/38](#))

**References****Informative references**

*Attention is drawn to the following places, which may be of interest for search:*

Frozen sweets containing peptides or proteins	<a href="#">A23G 9/38</a>
Frozen sweets characterized by dairy products used	<a href="#">A23G 9/40</a>

**Special rules of classification**

Frozen sweets comprising milk or dairy components are classified in [A23G 9/40](#) but a lactose or whey protein isolated component will be classified in [A23G 9/34](#) and [A23G 9/38](#) respectively.

**A23G 9/366**

{containing vitamins, antibiotics}

**Definition statement**

*This place covers:*

vitamins, antibiotics, medicinal or pharmaceutical products contained in frozen sweets, [A23G 9/42](#) takes precedence.

**References****Limiting references**

*This place does not cover:*

Frozen sweets containing plants or parts thereof	<a href="#">A23G 9/42</a>
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**A23G 9/38**

**containing peptides or proteins (characterised by the dairy products used [A23G 9/40](#))**

**Definition statement**

*This place covers:*

peptides, proteins, amino acids contained in frozen sweets

**A23G 9/48**

**Composite products, e.g. layered, {laminated}, coated, filled**

**Definition statement**

*This place covers:*

- composite products, e.g. layered, laminated, coated, filled
- microstructures e.g. encapsulated additives

**A23G 9/52**

**Liquid products; Solid products in the form of powders, flakes or granules for making liquid products; {Finished or semi-finished solid products, frozen granules}**

**Definition statement**

*This place covers:*

premix for ice cream, intermediate product for ice cream or frozen dessert preparation

**Glossary of terms**

*In this place, the following terms or expressions are used with the meaning indicated:*

ice cream	any edible frozen or congealed semi-liquid or pasty substance, e.g. slush ice
slush ice	semi-frozen beverage, granité